3:Iyer E-5 (no date) 1948 AW5 Coorg AW5

249 [655] tree is needed to reinvigorate them. In the time of the Coorg Rajas, cardamoms were a Government monopoly. Now the jungles are held from the State on a lease of ten years.

Coffee Cultivation

245 [177] The cultivation of coffee is another great industry in Coorg. It was first introduced by the Moplas, and the Coorgs borrowed it fron them. It became a popular industry which effected great changes in their economic life. But the depression which has since followed led to the abandonment of many estates and to renewed interest in rice cultivation.

Fruit Cultivation

Of fruit trees, plantains and oranges are common all over Coorg. Coorg oranges are famous. The best variety is the luscious loose jacket, so called because the rind of the ripe fruit is almost detached from the pulp. Pineapples, pomegrantes, and jack fruit are abundant.

231 222 237 [439] [432] ### Honey and Wax

Honey and wax are of great importance to the Coorgs. The latter is one of their articles for sale and export. The native bees are rather small, dark brown or black. Most swarms live in hollow trees or among rocks. But tht Coorgs make hives, put them near the old swarms and wash them inside with honey in the hope that new swarms will settle in them. Such swarms belong to the maker of the hive, while other swarms belong to the finder. The hives are made in hollowed logs loosely fitting in set ends. They are usually three to five feet long and about one foot in diameter. They are laid horizontally in the forks of trees often as much as 20 feet from the ground. This is to protect the swarm from animals. To obtain the honey and wax, the swarm is first stupefied with smoke from torches. The end of the comb is then fried out and all the comb is then removed at once destroying the colony. A large wooden bowl of special type is used for collecting the honey. Another method of gathering honey is to take a number of pots with small holes, the inside of which are either washed with honey or rubbed with beeswax. These pots are placed in the forest at a distance from their homes. Bees are gathered and form a colony in each pot. The inmates of the house go there at night, cover them with a kerchief, bring them home, and place them conveniently on a plank five feet from the floor, and allow them to remain until the comb is developed. When honey is finally gathered by pressing, it is strained through cloth, and preserved in vessels before being used. After the honey is pressed out, the residue is boiled and strained to collect wax which is poured in shallow vessels where it becomes solidified. It is then sent to the market for sale.

[251] [252]

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

Auwa[1] at Almanda. The name of one was Timmaya, that of the other Máchu. Máchu had a son Ayappa whose son was Bollu, the father of Stephanna, the first Coorg Christian." 592 562 173

The culinary art of the Coorg women is not much appreciated by a European palate, which relishes less hot condiments and a more sparing use of oil and ghee. Meat, whether game, pork, mutton, fowl or fish is cut into small pieces irrespective of joints and made into a nourishing savoury curry, which, with a dish of boiled rice, seasoned with mango, lime, citron and Ambatti-pickle, makes to native taste an excellent meal. The Coorg women excel in preparing a great variety of pickle and chutney, also sweet preserves and sweetmeats. Their appams or nfradóshe are relished even by Europeans. The kitchens of the Coorgs, which are inside the house, are remarkable for the cleanliness of the cooking-vessels in use. 252 262 [356]

The Coorgs generally take an early meal at 7 of rice-conjee seasoned with pickle or curds. At 10 they partake of a more substantial breakfast, consisting of boiled rice and curry. At 3 o'clock again conjee is taken as in the morning, and in the evening a hearty supper of boiled rice with vegetable or meat-curry and other condiments. Toddy of the Baine-mara (Caryota urens), also a kind of beer made of fermented rice, rice-brandy and arrack are the usual beverages, but lately the strongest European liquors have become only too familiar to the Coorgs at all hours of the day. 264 262 273 [177]

As is the custom with other Hindus, the Coorg women attend upon their lords and the male members of the house, before they sit down to their own separate meal. This selfish and unmanly custom greatly detracts from the charm of family life. The meals spread on brass plates, on low stools, are rather animal feeds than family gatherings round the social table. [562] [415] [352]

The Coorgs are very hospitable; no beggar goes away empty from their houses. A visit from Europeans is looked 574

[1] [Errata: this should read "Dodda-Auva" see corrigenda, Cat. 116, p. 493 -- Analyst]

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

574 upon as a great honour and on festive occasions they are frequently invited. Then great efforts are made to do honour to their guest, and in the more civilized houses a breakfast in almost English fashion is served on crockery and with knives and forks. But perhaps those receptions are more enjoyable where one comes unexpectedly and has to put up with little inconveniences which draw forth from the kind host all the greater concern for the comfort of his guest. At the unexpected arrival of a European visitor there is at once a great commotion amongst the fair Codagitis. Clean dresses are donned, ornaments put on and there is a running to and fro within the house. Soon the crackling of fire is heard and the aroma of roasted coffee indicates the coming treat. The coffee is brought in a spouted brass vessel or in a tumbler; it is highly sweetened, has also a bytaste of red pepper, as the coffee beans were broken in the mortar that serves for pounding spices, but you cannot resist to gratify the importunity of your kind host. To leave a Coorg house without having partaken of any offered refreshment, be it only a sip of milk or an orange, would be a grave offence against Coorg etiquette.

[272] [415] [252] [576]

515 It has been said that "the Coorg women do not exercise the domestic virtue of cleanliness." Considering the nature of the work that falls to their share, it cannot be expected, that they should always appear in festive costume; but they bathe frequently and whenever they are seen in public the women are remarkable for their clean and tidy appearance.

858 Coorg children show much affection for their parents and relations, and the little ones of whom there is generally a goodly number are great pets of the house. The visiting stranger is the object of their wonder, and if he succeeds to gain their confidence, he will be liked all the better by the whole family.

[574]

888 The bearing of the young in the presence of the old is de-
576 corous, the latter being greeted by every junior member of

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

178 788 996 193 245

their religious duties, and only lately some valuable portions of the Tala-Kávéri shrine were stolen!

The Kávéri-day is celebrated also in the Coorg houses by those who remain at home, and is considered as a high holiday.

Before sunrise, the mistress of the house early leaves her bed, goes to the cooking-room, takes a brass-dish, throws into it a handful of rice, and having spread it over the whole plate, puts a common lamp, which has been in daily use, into the centre. The burning lamp is surrounded with flowers gathered from a garden or the jungle. To these a fresh, young cucumber is added. Then a red handkerchief is placed behind the lamp. Upon the handkerchief one jewel of gold or silver is laid. The mistress perhaps takes the necklace from her own person on the occasion, which is considered the luckiest choice. Then a good mat is spread on the ground, and a tripod, which serves the Coorgs for a dinner-table, placed upon the mat. Upon the tripod the woman sets the brass-plate with the rice, lamp, cloth and jewel. This done, she proceeds to bake little cakes from a dough of rice-flour and plantains, well kneaded together on the preceding night, upon a stone-mould well heated. Three of these little cakes are added to the contents of the plate. Then she calls the inmates of the house. They all rise instantly, go straight into the kitchen, and fold their hands before the tripod, as in adoration. One of the men takes three or five of the fresh cakes and carries them down to the rice-fields. There he puts the cakes upon one of the bamboo sticks, which have been placed in every field on the preceding day, crowned with a bundle of Keibala creepers. The field next to the house is chosen for this offering. When the cakes are duly laid upon the top of the creeper-crowned pole, the man gives three great shouts and returns to the house. It is now about five o'clock. (The cakes are afterwards gathered by the Holeyas, who live in the neighbour-

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